

LUNCH MENU

2018

Two Course Menu
Tea, coffee & petit fours

£18.95 per person

Three Course Menu
Tea, coffee & petit fours

£22.95 per person

TERMS & CONDITIONS

Minimum number of 40 adults for The Ruby Room.

Minimum number of 50 adults for The Willow Room.

Minimum number of 70 adults for The Crystal Hall.

A non-refundable deposit of £500.00 is required at the time of booking,
with the final balance due 6 weeks prior to your event.

Maximum of two choices per course, a pre-order is required.

LUNCH MENU

Starters

Beetroot & Bacon Soup

Homemade roasted beetroot and bacon soup topped with crispy bacon and a swirl of cream

Chicken Caesar Salad

Chargrilled chicken, crispy cos lettuce, garlic and herb croutons, a shaving of parmesan and freshly made Caesar dressing

Pulled Pork

Pork glazed with a sticky honey & thyme sauce, served with a celeriac remoulade

Prawn Timbale

Fresh Atlantic prawns with Marie Rose sauce, served on a bed of crispy lettuce

All starters are served with a selection of fresh breads

Main Courses

French Trimmed Chicken

Local corn fed chicken and buttered fondant potatoes served with a wild mushroom and brandy sauce

Roast Canewdon Pork

Roasted Canewdon pork, crispy roast potatoes with a mustard cider sauce

Scottish Salmon

Poached Scottish salmon fillet with crushed new buttery potatoes and a lemon and dill sauce

Braised Beef

Tender braised brisket and shallots served with creamy chive mash and thick gravy

All served with seasonal vegetables

Desserts

Mini Croquembouche

Choux buns filled with crème patisserie and topped with a chocolate sauce

Strawberry Cheesecake

Fresh strawberries, mascarpone cheese, sweet biscuit and strawberry coulis

Lemon Posset

A classic English dessert served with thyme shortbread

Exotic Fruit Salad

A mixture of exotic fruits served with vanilla sour cream

All of our desserts are homemade